

Garlic and Herb Parmesan Buns

Makes 8 or 12 buns

8 Buns Ingredients

- 1-1/4 cups water**
- 1 tablespoon sugar**
- 1-1/2 teaspoons salt**
- 1 teaspoon garlic powder**
- 2 teaspoons Italian herbs**
- 1/3 cup grated Parmesan cheese**
- 3 cups bread flour**
- 1 tablespoon rapid-rise yeast**

12 Buns Ingredients

- 1-1/2 cups water**
- 2 tablespoons sugar**
- 2 teaspoons salt**
- 1-1/2 teaspoons garlic powder**
- 1 tablespoon Italian herbs**
- 1/2 cup grated Parmesan cheese**
- 4 cups bread flour**
- 1 tablespoon rapid-rise yeast**

Topping

- 1 to 2 tablespoons grated Parmesan cheese**

1. Measure carefully, placing all ingredients except topping in bread machine pan in order specified by owner's manual. Program dough cycle setting; press start.
2. Turn out dough onto lightly oiled surface. Cut dough into 8 pieces for small batch or 12 pieces for large batch. Shape into smooth balls. Place on greased baking sheet; flatten slightly. Let rise in warm place 45 minutes or until doubled.
3. Preheat oven to 400°F. Brush buns with water; sprinkle tops with pinch of cheese. Bake 15 minutes or until lightly browned. Serve warm or transfer onto wire rack to cool completely.